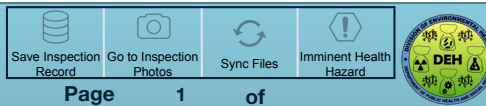




Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report



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Establishment Name: Sodexo Food Service - JFK High School Permit Holder: Sodexo Management Inc.

Inspection Date: 3/21/17 Sanitary Permit No.: 160002965

Location: Lot 5139-R3 JFK High School

Time In: 10:30 Time Out: 12:15 Establishment Type: School Area Number: 3 Phone Number: 979-2022

Inspection Reason: Regular Regular Grade: A Rating: 7

No. of Risk Factor/Intervention Violations: 1 Follow-up: Risk category:

No. of Repeat Risk Factor/Intervention Violations: 0 Follow-up Date: 4

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection

R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Supervision						Potentially Hazardous Food (TCS Food)					
1	In	Person in charge present, demonstrates knowledge, and performs duties	N	N	6	16	N/O	Proper cooking time and temperatures	N	N	6
Employee Health						17	N/A	Proper reheating procedures for hot	N	N	6
2	In	Management awareness; policy present	N	N	6	18	N/A	Proper cooling time and temperatures	N	N	6
3	In	Proper use of reporting, restriction, and exclusion	N	N	6	19	In	Proper hot holding temperatures	N	N	6
Good Hygienic Practices						20	Out	Proper cold holding temperatures	N	N	6
4	In	Proper eating, tasting, drinking, betelnut, or tobacco use	N	N	6	21	In	Proper date marking and disposition	N	N	6
5	In	No discharge from eyes, nose, and mouth	N	N	6	Consumer Advisory					
Preventing Contamination by Hands						22	N/A	Consumer Advisory provided for raw or undercooked foods	N	N	6
6	In	Hands clean and properly washed	N	N	6	Highly Susceptible Populations					
7	In	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	N	N	6	23	In	Pasteurized foods used; prohibited foods not offered	N	N	6
8	In	Adequate handwashing facilities supplied and accessible	N	N	6	Chemical					
Approved Source						24	N/A	Food additives: approved and properly used	N	N	6
9	In	Food obtained from approved source	N	N	6	25	In	Toxic substances properly identified, stored, used	N	N	6
10	N/O	Food received at proper temperature	N	N	6	Conformance with Approved Procedures					
11	In	Food in good condition, safe, and unadulterated	N	N	6	26	In	Compliance with variance, specialized process, and HACCP plan	N	N	6
12	N/A	Required records available: shellstock tags, parasite destruction	N	N	6	Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.					
Protection from Contamination											
13	Out	Food separated and protected	Y	N	6						
14	In	Food contact surfaces: cleaned and sanitized	N	N	6						
15	In	Proper disposition of returned, previously served, reconditioned, and unsafe food	N	N	6						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark box if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Safe Food and Water						Proper Use of Utensils					
27		Pasteurized eggs used where required			1	40		In-use utensils: properly stored			1
28		Water and ice from approved source			2	41		Utensils, equipment and linens: properly stored, dried, handled			1
29		Variance obtained for specialized processing methods			1	42		Single-use/single-service articles:			1
Food Temperature Control											

Person in Charge (Print and Sign) Deborah Cabrera

Date: 3/21/2017

DEH Inspector (Print and Sign) Katherine Duenas

3/21/2017

Secondary Inspector: Evan Lum

3/21/2017

Tertiary Inspector:

3/21/2017



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Imminent Health Hazard

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DEH

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Food Temperature Control					
30		Proper cooling methods used; adequate equipment for temperature control		1	
31		Plant food properly cooked for hot holding		1	
32		Approved thawing methods used		1	
33		Thermometer provided and accurate		1	
Food Identification					
34		Food properly labeled; original container		1	
Prevention of Food Contamination					
35		Insects, rodents, and animals not present		2	
36		Contamination prevented during food preparation, storage & display		1	
37		Personal cleanliness		1	
38	Out	Wiping cloths: properly used and stored	Y	N	1
39		Washing fruits and vegetables			1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.					

42		Single-use/single-service articles: properly stored, used			1
43		Gloves used properly			1
Utensils, Equipment and Vending					
44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45		Warewashing facilities: installed, maintained, used; test strips			1
46		Nonfood-contact surfaces clean			1
Physical Facilities					
47		Hot & cold water available, adequate pressure			2
48		Plumbing installed; proper backflow devices			2
49		Sewage and wastewater properly disposed			2
50		Toilet facilities: properly constructed, supplied, & cleaned			2
51		Garbage/refuse properly disposed; facilities maintained			2
52	Out	Physical facilities installed, maintained, and clean	N	N	1
53		Adequate ventilation and lighting; designated areas use			1
Documents and Placards					
54		Sanitary Permit, Health Certificates			2

TEMPERATURE OBSERVATIONS			
Item/Location	Temperature (oF)	Item/Location	Temperature (oF)
Chicken/ Hot Holding	151.5		
Cooked Rice/ Hot Holding	197..0		
Ham and Cheese Sandwich/ Cold Holding	55.0		
Toss Salad/ Cold Holding (Variance Provided)	55.0		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
	A regular inspection was conducted; previous inspection was conducted on 4/5/13 (0/A). The following were observed:	
13	Food stored directly under compressor located in the walk-in freezer. Observed condensation from compressor leaking onto food below. (COS) All food shall be separated and protected during storage to prevent cross-contamination.	
20	Ham and cheese sandwich was not meeting proper cold holding temperature. All cold food shall be kept at 41 F or below in order to prevent the growth of bacteria.	4/1/2017

Person in Charge (Print and Sign)	Deborah Cabrera		Date:	3/21/2017
DEH Inspector (Print and Sign)	Katherine Duenas			3/21/2017
Secondary Inspector:	Evan Lum			3/21/2017
Tertiary Inspector:				



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Sanitizing solution in bucket holding wiping cloths not meeting proper sanitizing solution strength. (COS)
The sanitizing solution shall be frequently monitored in order to ensure the solution meets proper strength and to ensure the wiping cloths are properly sanitized in between use.

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
52	Oven located in kitchen area not in use. All unnecessary equipment shall be removed from facility to prevent the harborage of pests.	4/21/2017
	Discussed above information with the Person In Charge, Deborah Cabrera. Removed "A" Placard No. 00582 Posted "A" Placard No. 02400 Photos were taken.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE

Person in Charge
(Print and Sign) Deborah Cabrera

Deborah Cabrera Date:

3/21/2017

DEH Inspector
(Print and Sign) Katherine Duenas

Kathy

3/21/2017

Secondary
Inspector: Evan Lum

Evan Lum

3/21/2017

Tertiary
Inspector: